## **AMENDMENTS TO THE CLAIMS:**

Claims 1-20 are canceled without prejudice or disclaimer. Claims 21-40 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-20 (Cancelled.)

Claim 21.(New.) A process for producing a fermentation product in a fermentation medium which process include a fermentation step, comprising subjecting the fermentation medium to at least one surfactant and at least one carbohydrate-source generating enzyme.

Claim 22.(New.) The process of claim 21, wherein the surfactant is an alcohol ethoxylate.

Claim 23.(New.) The process of claim 21, wherein fermentation is carried out using a yeast.

Claim 24.(New.) The process of claim 21, wherein said fermentation product is ethanol.

Claim 25. The process of claim 21, wherein the carbohydrate-source generating enzyme is glucoamylase or an alpha-amylase, or mixtures thereof.

Claim 26.(New.) The process of claim 21, wherein the carbohydrate-source generating enzyme is amixture of acidic fungal alpha-amylase activity (AFAU) and glucoamylase activity (AGU) had having AFAU per AGU of at least 0.1.

Claim 27.(New.) The process of claim 21, wherein the carbohydrate-source generating enzyme is amixture of acidic fungal alpha-amylase activity (AFAU) and glucoamylase activity (AGU) had having AFAU per AGU of at least 0.16.

Claim 28.(New.) The process of claim 25, wherein the glucoamylase is derived from a strain of the genus Corticium, Talaromyces, or Aspergillus.

Claim 29.(New.) The process of claim 21, wherein further a cellulase, cellulase, or hemicellulase is present.

Claim 30.(New.) The process of claim 21, wherein fermentation step which is part of a simultaneous saccharification and fermentation process (SSF) or a liquefaction, saccharification, and fermentation process (LSF).

Claim 31.(New.) The process of claim 21, wherein the fermentation step is carried out in the presence of further one or more enzymes selected from the group consisting of an esterase, phytase, xylanase, laccase, protease, alpha-amylase, and glucoamylase.

Claim 32.(New.) The process of claim 21, wherein the fermentation is part of a dry milling process or of a wet milling process.

Claim 33.(New.) The process of claim 31, wherein the raw material for milling process is a starch-containing raw material, such as corn, wheat, barley, or milo.

Claim 34.(New.) The process of claim 21 wherein the glucoamylase is derived from a strain of C. rolfsii, T. or Aspergillus niger.

Claim 35.(New.) A process for producing ethanol, comprising

- (a) milling whole grains;
- (b) liquefying the product of step (a);
- (c) saccharifying the liquefied material obtained in step (b);
- (d) fermenting the saccharified material using a fermenting microorganism, wherein the fermentation process further comprises contacting the fermentation media with at least one surfactant, at least one carbohydrate-source generating enzyme.

Claim 36.(New.) The process of claim 35, wherein the surfactant is an alcohol ethoxylate.

Claim 37.(New.) The process of claim 35, wherein fermentation is carried out using a yeast.

Claim 38.(New.) The process of claim 35, wherein said fermentation product is ethanol.

Claim 39.(New.) The process of claim 35, wherein the carbohydrate-source generating enzyme is glucoamylase or an alpha-amylase, or mixtures thereof.

Claim 40.(New.) The process of claim 35, wherein the carbohydrate-source generating enzyme is amixture of acidic fungal alpha-amylase activity (AFAU) and glucoamylase activity (AGU) had having AFAU per AGU of at least 0.1.